

**219756 (ECO62T3L30)**

SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, spray gun, 6-sensor probe, boiler in AISI 316L, 3-glass door and IoT module - 208V US

**Description**

**\*\*Replaces 219751**

Combi oven with high resolution full touch screen interface, multilanguage

- Built-in steam generator (in s/s 316L) with real humidity control based upon Lambda Sensor.
- OptiFlow air distribution system to achieve maximum performance with 7 fan speed levels
- SkyClean: Automatic and built-in self cleaning system with integrated descale of the steam generator. 4 automatic cycles (short, medium, intensive, rinse) and green functions to save energy, water, detergent and rinse aid
- Cooking modes: Automatic (9 food families with 100+ different pre-installed variants); Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); Specialistic Cycles (regeneration, Low Temperature Cooking, proving, EcoDelta, Sous-Vide, Static-Combi, Pasteurization of pasta, dehydration, Food Safe Control and Advanced Food Safe Control)
- Special functions: MultiTimer cooking, Plan-n-Save to cut running costs, Make-it-Mine to customize interface, SkyHub to customize homepage, agenda MyPlanner, SkyDuo connection to SkyLine ChillerS, automatic backup mode to avoid downtime
- USB port to download HACCP data, programs and settings
- Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional)
- 6-point multi sensor core temperature probe
- Triple-glass door with double LED lights line
- Stainless steel construction throughout
- Supplied with n.1 tray rack 2/1 GN, 2 1/2 inches pitch.



## Main Features

- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- Dry, hot convection cycle (77 °F - 575 °F/25 °C - 300 °C): ideal for convection cooking.
- Combi cycle (77 °F - 575 °F/25 °C - 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- Steam cycle (213°F - 266°F/101 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Built-in steam generator: Boiler in AISI 316 steel for highly precise humidity and temperature control according to the chosen settings.
- Lambda Sensor: Real humidity control of +-1% for automatic quantity and size of food recognition to guarantee consistent cooking results
- Reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Automatic cool-down and pre-heat function
- MultiTimer: Special feature to manage up to 60 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs
- Automatic Cooking Mode: includes 9 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert) with 100+ different pre-installed variations. The Automatic Sensory Phase of the oven optimizes the cooking process according to the size, quantity and type of food loaded in the oven. Real-time monitoring of cooking parameters. Personalize and save up to 70 variations per food family.
- Cycles+: Regeneration (ideal for banqueting on plate or rethermalizing on tray)CHAR(10)-Low Temperature Cooking (to minimize weight loss and maximize food quality) Patented US7750272B2 and related familyCHAR(10)- Proving cycleCHAR(10)- EcoDelta cooking, cooking with the difference between the food probe core temperature of the food and the cooking cavityCHAR(10)- Sous-vide cookingCHAR(10)- Static Combi (to reproduce traditional cooking from static oven)CHAR(10)- Pasteurization of pastaCHAR(10)- Dehydration cycles (ideal for drying fruits, vegetables, meats, seafood)CHAR(10)-Food safe Control and Advanced Food Safe Control: to automatically monitor safely the cooking process in compliance with HACCP hygienic standards or drive cooking with pasteurization factor Patented US6818865B2 and related familyCHAR(10)CHAR(10)
- Back-up mode: self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow: air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- GreaseOut: integrated grease drain and collection kit (to use the kit, the oven must be ordered as special code).
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse) and integrated descale of the steam generator.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.

## Construction

- 304 AISI stainless steel construction throughout.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Boiler in 316L to protect against corrosion.
- Integrated spray gun with automatic retracting system for fast rinsing.
- Triple thermo-glazed door: with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.



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## User Interface & Data Management

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- Picture Management: upload full customized images of cooking cycles or food items
- e-learning: equipment trainings, how-to guides, and technical documentation easily accessible by scanning QR-Code with any mobile device.
- Make-it-mine: feature to allow full personalization or locking of the user interface by selecting what is visible on screen
- SkyDuo: Oven and Blast Chiller automatic communication to guide the user through the cook&chill process by creating a safe controlled environment to optimize time and efficiency (requires optional accessory).
- SkyHub: customizable homepage to allow the user to group their favorite functions for immediate access when operating.
- MyPlanner: on-screen agenda where the user can plan their daily work, set reminders for several users and receive personalized alerts for each activity
- USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) - color-blind friendly panel.
- Data Analytics: automatic consumption visualization at the end of the cycle.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

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## Sustainability

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- Energy Star 2.0 certified product
- Reduced-Power Feature: To consume less energy during customized slow cooking cycles.
- Plan-n-Save: the oven organizes the sequence of the chosen cooking cycles to optimize the processes in the kitchen reducing time and energy consumption.
- Door handle: ergonomic wing-shaped design for hands-free door opening with elbow, to allow simple trays management (Registered Design at EPO EM003143551).
- Zero Waste: library of Automatic recipes that aims to provide sustainability recipes to repurpose raw food close to expiration date (e.g.: from milk to yogurt) • obtain genuine and tasty dishes from overripe fruit/vegetables (usually considered not appropriate for sale) • promote the use of typically discarded food items (e.g.: carrot peels).
- Save energy, water, detergent and rinse aid with SkyClean green functions.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- Sustainability: The outer cardboard packaging is made from 70% recycled materials and FSC\*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility (\*Forest Stewardship Council is the world's leading organization for sustainable forest management).
- Triple-glass door minimize your energy loss.\* \*Approx. -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20



# Technical specifications

## Electric

|                                        |                  |
|----------------------------------------|------------------|
| Supply voltage:                        | 208 V/3 ph/60 Hz |
| Rated amps:                            | 60.1 A           |
| Electrical power max:                  | 21.4 kW          |
| Maximum Over-Current Protection (MOP): | 80A              |

## Water:

|                                     |                     |
|-------------------------------------|---------------------|
| Pressure:                           | 15-87 psi (1-6 bar) |
| Max inlet water supply temperature: | 30 °C               |
| Chlorides:                          | <85 ppm             |
| Conductivity:                       | >50 µS/cm           |
| Drain "D":                          | 50mm                |
| Water inlet "CW" connection:        | 3/4"                |
| Pressure, bar min/max:              | 1-6 bar             |

## Capacity:

|                    |            |
|--------------------|------------|
| Tray type:         | 6 - GN 2/1 |
| Max load capacity: | 60 kg      |
| Shelf capacity:    | 6 Grids    |

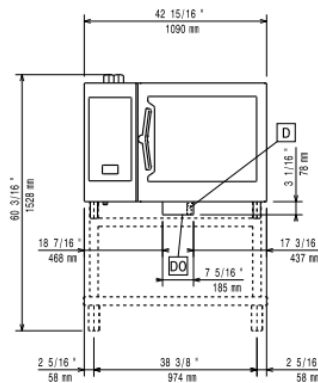
## Key Information:

|                              |                                                                     |
|------------------------------|---------------------------------------------------------------------|
| External dimensions, Width:  | 42 15/16" (1090 mm)                                                 |
| External dimensions, Depth:  | 38 1/4" (971 mm)                                                    |
| External dimensions, height: | 31 13/16" (808 mm)                                                  |
| Net weight:                  | 369 lbs (167.5 kg)                                                  |
| Shipping width:              | 44 1/2" (1130 mm)                                                   |
| Shipping depth:              | 43 5/16" (1100 mm)                                                  |
| Shipping height:             | 40 9/16" (1030 mm)                                                  |
| Shipping weight:             | 370 lbs (190.5 kg)                                                  |
| Shipping volume:             | 45.21 ft³ (1.28 m³)                                                 |
| Approvals                    | ETL C&US;ENERGY STAR;ETL SANITATION;ErgoCert 4*;UL verified V689870 |

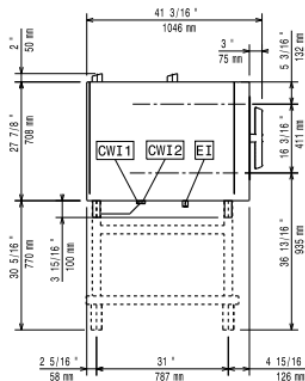
## Sustainability

|                      |            |
|----------------------|------------|
| Current consumption: | 60.1 Amps  |
| Water consumption:   | 23.8 lt/hr |

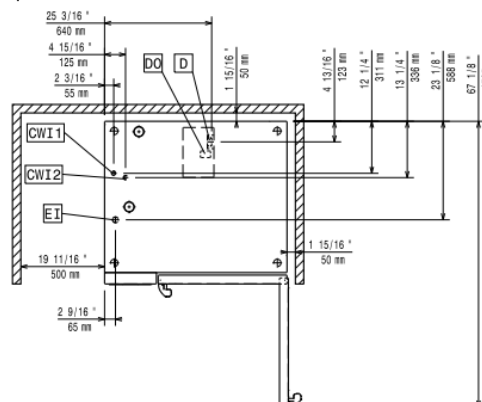
## Front



## Side



## Top



CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

EI = Electrical inlet (power)

DO = Overflow drain pipe



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# Technical specifications

## Included Accessories

| PNC Code | Description                               | Quantity |
|----------|-------------------------------------------|----------|
| 922076   | Aisi 304 stainless steel grid (18" x 26") | 3        |

## Optional Accessories

| PNC Code | Description |
|----------|-------------|
|----------|-------------|

### Bases & Base Accessories

|        |                                                         |
|--------|---------------------------------------------------------|
| 922613 | Open base with tray support for 62 & 102 combi oven     |
| 922616 | Cupboard base with tray support for 62 & 102 combi oven |
| 922692 | Tray support for 62 & 102 oven base                     |

### Cleaning Solutions

|        |                                                     |
|--------|-----------------------------------------------------|
| 922386 | HOLDER FOR DETERGENT TANK - WALL MOUNTED            |
| 922618 | External connection kit for detergent and rinse aid |
| 922699 | Detergent tank holder for open base                 |

### Containers, Trays and Grids

|        |                                                                       |
|--------|-----------------------------------------------------------------------|
| 922017 | Pair of half size oven racks, type 304 stainless steel                |
| 922036 | Chicken racks, pair (2) (fits 8 chickens per rack)                    |
| 922062 | Single 304 stainless steel grid (12" x 20")                           |
| 922076 | Aisi 304 stainless steel grid (18" x 26")                             |
| 922175 | Pair of 304 stainless steel full-size grids (18" x 26")               |
| 922189 | Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" |
| 922190 | Perforated baking tray, made of perforated aluminum, 16" x 24"        |
| 922191 | Baking tray, made of aluminum 16" x 24"                               |
| 922239 | Pair of frying baskets                                                |
| 922264 | Pastry grid 16" x 24"                                                 |
| 922266 | Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)              |
| 922325 | Kit universal skewer rack & (6) long skewer ovens (TANDOOR)           |
| 922348 | Multipurpose hook                                                     |
| 922362 | Grid for 8 whole ducks (1.8KG, 4LBS) - GN 1/1                         |
| 922651 | Dehydration tray, (12" x 20"), H=2/3"                                 |
| 922652 | Flat dehydration tray, (12" x 20")                                    |
| 922713 | Mesh grilling grid (12" x 20")                                        |
| 922746 | Tray for traditional static cooking, H=100mm (12' x 20")              |



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# Technical specifications

| PNC Code                           | Description                                                                                       |
|------------------------------------|---------------------------------------------------------------------------------------------------|
| <b>Containers, Trays and Grids</b> |                                                                                                   |
| 922747                             | Double-face griddle, one side ribbed and one side smooth, 400x600mm                               |
| 925000                             | Non-stick universal pan (12" x 20" x 3/4")                                                        |
| 925001                             | Non-stick universal pan (12" x 20" x 1 1/2")                                                      |
| 925002                             | Non-stick universal pan (12" x 20" x 2 1/2")                                                      |
| 925003                             | Frying griddle double sided (ribbed/smooth) 12" x 20"                                             |
| 925004                             | Aluminum combi oven grill (12" x 20")                                                             |
| 925005                             | Egg fryer for 8 eggs (12" X 20")                                                                  |
| 925006                             | Flat baking tray with 2 edges (12" x 20")                                                         |
| 925008                             | Potato baker GN 1/1 for 28 potatoes (12"X20")                                                     |
| 925012                             | 6 NON-STICK U-PAN (12" X 20" X 3/4")                                                              |
| 925013                             | 6 NON-STICK U-PAN (12"X20"X1 1/2")                                                                |
| 925014                             | 6 NON-STICK U-PAN (12"X20"X2 1/2")                                                                |
| <b>Doors and Drawers</b>           |                                                                                                   |
| 922265                             | Double-click closing catch for oven door                                                          |
| <b>Drains</b>                      |                                                                                                   |
| 922636                             | Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2")            |
| 922637                             | Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")                    |
| <b>Feet, Wheels and Ramps</b>      |                                                                                                   |
| 922003                             | Caster kit for base for 61, 62, 101 and 102 oven bases only                                       |
| 922351                             | 4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM                                             |
| 922688                             | 4 adjustable feet for 61,62 & 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)                  |
| 922693                             | 4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/1in) |
| 922745                             | 4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in)                |
| <b>Food Probes</b>                 |                                                                                                   |
| 922281                             | USB Probe for sous-vide cooking (only for Touchline ovens)                                        |
| 922390                             | USB SINGLE POINT PROBE                                                                            |
| 922714                             | Probe holder for liquids                                                                          |
| <b>Grease/Oil Management</b>       |                                                                                                   |
| 922357                             | Grease collection tray (2 2/5") for 62 and 102 ovens                                              |
| 922752                             | TROLLEY FOR GREASE COLLECTION KIT                                                                 |



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# Technical specifications

| PNC Code                      | Description                                                                                                                                     |
|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Handling - Gastronorm</b>  |                                                                                                                                                 |
| 922611                        | 5 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 62 ovens                                                                     |
| 922627                        | Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller.                                                                             |
| 922700                        | 6 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 62 ovens                                                                        |
| <b>Installation Solutions</b> |                                                                                                                                                 |
| 922665                        | Heat shield for 62 combi oven                                                                                                                   |
| 922666                        | Heat shield for stacked ovens 62 on 62 combi ovens                                                                                              |
| 922667                        | Heat shield for stacked ovens 62 on 102 combi ovens                                                                                             |
| 922774                        | KIT FOR INSTALLATION OF ELECTRIC POWER PEAK MANAGEMENT SYSTEM-6-10 GN OVENS                                                                     |
| <b>Other Accessories</b>      |                                                                                                                                                 |
| 922338                        | Smoker for ovens                                                                                                                                |
| <b>Slide-In Supports</b>      |                                                                                                                                                 |
| 922605                        | Slide-in rack with handle for 62, and 102 combi oven                                                                                            |
| <b>Spray Units</b>            |                                                                                                                                                 |
| 922171                        | External side spray unit                                                                                                                        |
| <b>Stacking Kits</b>          |                                                                                                                                                 |
| 922621                        | Stacking kit for electric 62 combi oven placed on 62 electric combi oven or 102 combi oven                                                      |
| 922631                        | Trolley for mobile rack for 62 on 62 or 102 combi ovens                                                                                         |
| 922633                        | Riser on feet for 2 stacked 61 combi ovens                                                                                                      |
| 922634                        | Riser on wheels for 2 stacked 62 combi ovens, height=250mm (9 6/7in)                                                                            |
| 922704                        | Wheels for stacked ovens                                                                                                                        |
| <b>Ventilation</b>            |                                                                                                                                                 |
| 922440                        | STEAM OPTIMIZER                                                                                                                                 |
| 922751                        | Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor |
| 922776                        | Extension for condensation tube, 37cm                                                                                                           |
| <b>Wall Mounting Kits</b>     |                                                                                                                                                 |
| 922644                        | Wall support for 62 oven                                                                                                                        |
| 922687                        | Kit to fix oven to the wall                                                                                                                     |
| <b>Water Treatment</b>        |                                                                                                                                                 |
| 864388                        | External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens                                                    |
| 920004                        | Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)                 |
| 920005                        | Water filter with cartridge and flow meter for medium steam usage                                                                               |



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# Technical specifications

| PNC Code                 | Description                                                                                                 |
|--------------------------|-------------------------------------------------------------------------------------------------------------|
| <b>Other Accessories</b> |                                                                                                             |
| 922326                   | Universal skewer pan for ovens (TANDOOR)                                                                    |
| 922328                   | Skewers for ovens, (6) 14" short (TANDOOR)                                                                  |
| 922421                   | IoT module for SkyLine ovens and blast chiller/freezers                                                     |
| 922435                   | Connectivity router (WiFi and LAN)                                                                          |
| 922450                   | Grease Collection Kit for Oven Cupboard Base GN 1/1-2/1 (trolley with 2 tanks, open/close device for drain) |
| 922451                   | GREASE COLLECTION KIT FOR OVEN OPEN BASE GN 1/1-2/1 (2 TANKS, OPEN/CLOSE DEVICE FOR DRAIN)                  |
| 922452                   | GREASE COLLECTION KIT FOR OVENS GN 1/1-2/1 (2 PLASTIC TANKS, CONNECTION VALVE WITH PIPE FOR DRAIN)          |
| 922773                   | WATER INLET PRESSURE REDUCER                                                                                |

## Recommended Detergents

| PNC Code | Description                                        |
|----------|----------------------------------------------------|
| 0S2394   | C25 Rinse & Descale Tabs, 50 tabs bucket           |
| 0S2395   | C22 Cleaning Tabs, phosphate-free, 100 bags bucket |

